

CLAIMS

1. A multilayer tube for transferring a smoke-curing liquid to food, the tube having an innermost layer comprising a polyamide resin and
5 a crosslinked polyvinylpyrrolidone.
2. A multilayer tube for transferring a smoke-curing liquid to food according to Claim 1, the tube having at least three layers.
- 10 3. A multilayer tube for transferring a smoke-curing liquid to food according to Claim 1, wherein the tube has been subjected to a corona discharge.
4. A multilayer tube for transferring a smoke-curing liquid to food
15 according to Claim 1, wherein the tube has the innermost layer applied with a smoke-curing liquid.
5. A multilayer tube for transferring a smoke-curing liquid to food according to Claim 1, wherein the crosslinked polyvinylpyrrolidone
20 is present in the innermost layer in a proportion of about 1 to about 50% by weight, relative to the content of the polyamide resin.
6. A multilayer tube for transferring a smoke-curing liquid to food according to Claim 1, wherein the tube has at least one vapor barrier
25 layer as an outer layer for the innermost layer.
7. A multilayer tube for transferring a smoke-curing liquid to food according to Claim 1, wherein the tube has at least one oxygen barrier
30 layer as an outer layer for the innermost layer.
8. A multilayer tube for transferring a smoke-curing liquid to food according to Claim 1, wherein the tube has at least one vapor barrier layer and at least one oxygen barrier layer as outer layers over the
35 innermost layer.

9. A multilayer tube for transferring a smoke-curing liquid to food according to Claim 1, wherein the innermost layer, the at least one oxygen barrier layer and the at least one oxygen barrier layer are disposed in this order.

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10. A multilayer tube for transferring a smoke-curing liquid to food according to Claim 8, wherein the vapor barrier layer comprises an olefin-based polymer and the oxygen barrier layer comprises a polyamide resin.

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11. A multilayer tube for transferring a smoke-curing liquid to food according to Claim 8, wherein

the innermost layer A comprises a polyamide resin and a crosslinked polyvinylpyrrolidone,

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the vapor barrier layer B, B₁ or B₂ comprises an olefin-based polymer, the layers B₁ and B₂ comprising a different olefin-based polymer, and

the oxygen barrier layer C comprises a polyamide resin,
these layers being disposed in the following order:

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A/B/C,

A/B₁/B₂/C,

A/B₁/B₂/B₁/C,

A/B₁/C/B₁/C, or

A/C/B/C.

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12. A packaged food product, wherein a food product is packaged in the multilayer tube for transferring a smoke-curing liquid to food of Claim 4.

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13. A method for producing a smoked food product comprising:

packaging a food product into the multilayer tube for transferring a smoke-curing liquid to food of Claim 4; and heating the food product packaged in the multilayer tube.